

Buffet

\$19.75 per person

Panetteria italiana

Selection of Italian breads: focaccia,
pane pugliese, grissini

Salumeria e formaggeria

Gourmet Italian cured meats: prosciutto
San Daniele and sopressata
Gourmet Italian cheese: Parmigiano-Reggiano

Olive Castelvetro

Marinated Castelvetro olives

Brodetto di pesce alla Veneta*

Venetian seafood soup with green tomatoes,
peppers, and saffron

Insalata di rucola, Parmigiano-Reggiano, limone

Arugula, Parmigiano-Reggiano, and
lemon salad

Bucatini e pancetta

Long, hollow pasta with pancetta and
Parmigiano-Reggiano

Melanzane alla Parmigiana*

Baked eggplant with tomato, Parmigiano-
Reggiano, and mozzarella

Lattarolo*

Vanilla and honey custard

À la carte

ENTREES

Mozzarella caprese \$13.00

Buffalo mozzarella, tomato, basil,
extra virgin olive oil

Prosciutto San Daniele \$12.00

Prosciutto, marinated eggplant, Parmigiano-
Reggiano, aged balsamic vinegar

Tortellini al basilico e mozzarella \$14.00

Basil tortellini and buffalo mozzarella

DESSERTS

Tiramisù classico e cioccolato \$8.00

Classic tiramisu with chocolate sauce

Gelato gianduia \$8.00

Hazelnut-chocolate ice cream

Sorbetto al limone e frutti di bosco \$8.00

Lemon sorbet with berry compote

**Complimentary recipe cards are available from server upon request.*

This menu was created by Chef Fabio Trabocchi. The National Gallery of Art and Restaurant Associates would like to thank Chef Trabocchi, owner and executive chef of Fiola and author of *Cucina of Le Marche: A Chef's Treasury of Recipes from Italy's Last Culinary Frontier*, for contributing his recipes and time. The Gallery also thanks executive chef David Rogers and Restaurant Associates.

This menu, which changes seasonally, will be served in the Garden Café through March 20, 2012.

Venice: Canaletto and His Rivals

National Gallery of Art, East Building

February 20 – May 30, 2011

The National Gallery of Art, Washington, presents some twenty of Canaletto's finest paintings of Venice, accompanied by more than thirty from his most important contemporaries, including Gaspare Vanvitelli, Luca Carlevarijs, Michele Marieschi, Bernardo Bellotto, and Francesco Guardi, in *Venice: Canaletto and His Rivals*. These dazzling cityscapes represent the best view painters of Venice — each responding to the city in his own way, and each competing in a market driven largely by the British Grand Tour, which was at its height during the eighteenth century.

Venice: Canaletto and His Rivals has been organized by the National Gallery of Art, Washington, and the National Gallery, London.

The exhibition in Washington is made possible by the Bracco Foundation, which promotes cultural, scientific, and artistic expressions to improve the quality of life.

It is also made possible through the generous support of the Anna-Maria and Stephen Kellen Foundation.

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The exhibition is supported by an indemnity from the Federal Council on the Arts and the Humanities.

Front: Canaletto, *The Entrance to the Grand Canal, Looking West, with Santa Maria della Salute*, c. 1729. The Museum of Fine Arts, Houston, The Robert Lee Blaffer Memorial Collection, Gift of Sarah Campbell Blaffer. © The Museum of Fine Arts, Houston

Garden Café Italia



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National Gallery of Art

www.nga.gov

General information (202) 737-4215

Garden Café reservations (202) 712-7454

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